Easter Eggs - Butter Cream (6)

1/2 c. margarine
1 tsp vanilla
1 Tsp salt
2/3 c. condensed milk
6 c. 10X (confectioners) sugar

(Coconut Cream) add 1 3/4 c. coconut to mixture

Combine first 4 ingredients (in food processor if you have one) Gradually add sugar (use hand + bowl, if mixture becomes too stiff →

roll into eggs + place on wax paper on cookie sheet. Refrig for several hrs. or overnight, then dip in chocolate coating

Chocolate Coating —

melt in double boiler 8 oz of semi-sweet choc. (chips) + 1/2 slab paraffin wax.

Dip + cool + decorate.

* Peanut Butter - 3/4 c. peanut butter, 1 tsp vanilla, 1 tsp salt, 1 1/3 c. condensed milk (1 can) 4 c. 10X sugar